



AHMAD ALKHATIB

HEAD EXECUTIVE CHEF

ABOUT

Professional Chef with 18 years of extensive experience international and Arabic Cuisine. Capable of managing dining services of up to 100 tables, while managing and motivating staff to perform to best of abilities across every service. , Consistently create new recipes and menus, implementing seasonal ingredients and modern techniques .

PROFESSIONAL SKILLS

- Exceptional communication and networking skills
- Successful working in a team environment, as well as independently
- The ability to work under pressure and multi-task
- The ability to follow instructions and deliver quality results

CONTACT

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A: Saudi Arabia / Al-qaseem -
Alrass
B: 6/4/1984

LANGUAGES

Arbic Native
English Professional

REFERENCE

Available on request

WORK EXPERIENCE

Executive Chef Oct 2021 - Until now
Swiss International Hotels & Resorts

HEAD EXECUTIVE CHEF Apr 2020 - Oct 2021
Rashin Le and UOOPOP Restaurant

- Establishment of the restaurant with all equipment and supplies.
- Choose chefs and evaluate their performance
- Training chefs and prepare them for work.
- Monitoring and reporting on public safety, employee safety and food safety .
- Prepare Purchase Orders.
- Create a restaurant menu.

Executive Chef Apr 2019 to Feb 2020
Tala Bay

HEAD EXECUTIVE CHEF, Nov 2018 - Feb 2019
DR Grill Restaurant

- Establishment of the restaurant with all equipment and supplies.
- Choose chefs and evaluate their performance
- Training chefs and prepare them for work.
- Monitoring and reporting on public safety, employee safety and food

HEAD EXECUTIVE CHEF Uoopop Restaurant	Jul 2016 - Sep 2018
HEAD EXECUTIVE CHEF Rashin Le Grill Restaurant	Jul 2014 - Jul 2016
SOUS CHEF Mejana Restaurant	Feb 2012 - May 2013
CHEF DE PARTE Hilton Hotel/ Aqaba	Feb 2011 - Feb 2012
DIME CHEF Park Hyatt Jeddah	Apr 2009 - Feb 2011
C OMMIS (1) Intercontinental Hotel Aqaba	Mar 2006 - Apr 2009
COMMIS (3) Intercontinental Hotel Aqaba	Apr 2005 - Mar 2006
COMMIS (3) Training Intercontinental Hotel Aqaba	Mar 2005 - Apr 2005
COMMIS (3) LE ROAL HOTEL	Aug 2003 - Feb 2005

I AM HONORED TO BE A PART OF

- 2011 : Opening of Hilton Aqaba/Jordan .
- 2009 : Opening of Park Hyatt Jeddah, Saudi Arabia .
- 2006 : Contribution in winning the second annual grumpy gourmet named under " The most outstanding service ' award and the top restaurants in Jordan award.
- 2005: Certificate of appreciation for contributing to the successful Opening of Intercontinental Hotel Aqaba/Jordan.

CERTIFICATIONS

- 2011: Certificate from 360 solutions of high Performance teams .
- 2010: Johnson diverse chemical course food hygiene
- 2005: Certificate of food hygiene from food safety Consultants Center.
- 2004: Fire Fighting Training 15 Days